

AMENDMENT**In the Specification:**

Please amend the specification at page 1, line 2, by adding the following paragraph:

BACKGROUND OF THE INVENTION

Please amend the specification at page 2, line 12 by adding the following paragraph:

SUMMARY OF THE INVENTION

Please amend the specification at page 2, line 25 by adding the following paragraph:

DESCRIPTION OF THE INVENTION

Please replace the paragraph beginning at page 4, line 23, with the following replacement paragraph marked-up to show changes made relative to the immediate prior version:

In a yet further example of this invention, a lipophilic emulsifier is dissolved in the fat phase, as described above, but the aqueous phase to which the fat is added also contains a highly surface active, water soluble emulsifier, such as a Tween or a Span (for example, Polysorbate 60 or Span 60). Whereas the lipophilic emulsifier water facilitates wetting of the fat particles' surface by the aqueous phase during blending and ensures that the emulsifier is already present at the surface of the fat particles when the aqueous phase is added, the water soluble emulsifier lowers the surface tension of the fat particles to very low levels and promotes the separation (and wetting) of fat crystals from fat particles; in this way, large numbers of emulsifier-coated fat crystals become dispersed in the aqueous phase. Thus, both fat crystals and fat particles are available to attach to the surface of bubbles and to take part in air (or other gas) stabilisation when the aeration process begins, to produce a stable foam with high overrun, that is the increase in volume produced by air incorporation, and a distinctive mouth-feel in the frozen ice cream.

Please replace the paragraph beginning at page 6, line 13, with the following replacement paragraph marked-up to show changes made relative to the immediate prior version:

In view of the stability of the cryogenically precrystallised edible fat, it is possible to package it cryogenically precrystallized particles of edible fat by itself or with one or more other solid constituents of an ice cream mix for use in the home preparation of ice cream. Instructions on the use of the contents of the package to make ice cream can be provided as part of a kit with the package.

Please replace the paragraph beginning at page 9, line 12 with the following replacement paragraph marked-up to show changes made relative to the immediate prior version:

The edible fat powder and the aqueous phase were thoroughly mixed at a temperature within the range 10°C-15°C using a high speed blender and the resulting dispersion or ice cream mix was aerated and frozen in a Votator (Trade Mark) continuous freezer such as that distributed under the trademark VOTATOR®. The emergent ice cream was hardened by passage through a tunnel freezer and the resulting material stored at -20°C for 2 days before evaluation. If desired, the emergent ice cream can be packaged before having hardened.